

# Black Olive-Chicken Bake



PREPARATION TIME  
15 minutes



COOKING TIME  
30 minutes



PERFECT PARTNER  
basmati rice



If you cannot find reasonably priced vine-ripened tomatoes, you can use canned whole plum tomatoes. They will cost less than an underripe fresh product and taste better, too.

## SHOPPING LIST

- chicken • tomatoes
- fresh parsley • chicken broth
- black olives • lemon

## ON HAND

- olive oil • garlic • dried thyme
- cayenne pepper

## INGREDIENTS

- 1/4 cup olive oil
- 3 pounds assorted chicken pieces
- 2 tomatoes, chopped
- 1 clove garlic, minced
- 3 tablespoons chopped fresh parsley or 3 teaspoons dried parsley
- 1/4 teaspoon dried thyme
- 3/4 cup chicken broth
- 2 tablespoons lemon juice
- 1 cup sliced black olives
- 1/8 teaspoon cayenne pepper

SERVES 4

**COOK'N**  
*Express*

- To quickly yield juice from lemons, keep at room temperature before squeezing.

### Make Ahead

Combine the tomatoes, garlic, parsley, thyme, broth and lemon juice in step 2 up to 2 hours ahead.

### ♦ VARIATION

*For a marvelous Mediterranean flavor, use either green or kalamata olives.*

- 1** Preheat oven to 350°F. Heat oil in a large ovenproof skillet over medium-high heat; add chicken. Cook, turning occasionally, until browned, about 5 minutes per side.



- 2** Add tomatoes, garlic, parsley, thyme, broth and lemon juice to skillet; stir well. Cover skillet.

- 3** Place skillet in oven. Bake chicken for 20 minutes, basting occasionally with sauce.



- 4** Add olives to skillet. Bake for 10 minutes longer or until juices run clear when meat is pierced with a knife. Sprinkle cayenne pepper over top just before serving.